


**RECEIVED**  
 10/19/20  
 pd \$200.00

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER**  
**FOOD SERVICE ESTABLISHMENTS**

**Review for Compliance with NC Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600)**

All items are to be submitted through the Central Permitting Office at 108 East Front St., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

The North Carolina *Rules Governing the Sanitation of Food Service Establishments* require that plans be submitted for approval **prior to** construction, renovation, or modification of such facilities by the local Health Department.

Plans are reviewed using North Carolina's "Rules Governing the Sanitation of Food Service Establishments," 15A NCAC 18A .2600. You may view these rules at [www.deh.enr.state.nc.us/ehs/rules.htm](http://www.deh.enr.state.nc.us/ehs/rules.htm) or obtain a copy from our office at 307 Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design and layout, you can access the "Guidelines for the design, installation and construction of food establishments in North Carolina" by going to the web page: <http://www.deh.enr.state.nc.us/ehs/food/plan2.htm>.

Plans for franchised, chain, and prototyped facilities are required to be submitted to the North Carolina Department of Environment and Natural Resources, Division of Environmental Health, Facility and Plan Review Unit, Room 1A109, 2728 Capital Blvd., Raleigh, NC 27604. Checks must be made payable to DENR/EHSS.

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette Greene, REHS  
Food and Lodging Program Specialist

Jamie Turlington, REHS  
Environmental Health Specialist

Cindy Pierce, REHS  
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- Complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- Plans must include a site plan locating exterior equipment such as dumpsters or walk ins
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

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### Food Service Plan Review Application

Type of plan: New  Remodel \_\_\_\_\_ Change of Ownership \_\_\_\_\_

Name of Establishment: Fish + Beyond

Physical Address: 1234 N MAIN ST.

City: Lillington State: NC Zip: 27546

Phone (if available): \_\_\_\_\_ Fax: \_\_\_\_\_

Website: \_\_\_\_\_

Applicant: Nancy Olivia Clark

Address: 161 Pine Hawk DR

City: Spring Lake State: NC Zip: 28390

Phone: 910-808-6603 Fax: \_\_\_\_\_

Email: noc1641@gmail.com

Owner (if different from Applicant): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Department may nullify plan approval.

Signature: Nancy Olivia Clark Date: 10-16-20  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon \_\_\_\_\_ Tues \_\_\_\_\_ Wed  Thurs  Fri  Sat  Sun \_\_\_\_\_

**Number of Seats:** \_\_\_\_\_

**Facility total square feet:**                     

**Projected start date :** November

**Food Safety Knowledge:**

Do any members of management have current ServSafe or equivalent food service certification? Yes

**Type of Food Service:**

**Check all that apply**

\_\_\_\_\_ Restaurant

\_\_\_\_\_ Sit down meals

\_\_\_\_\_ Food Stand

Take-out meals

\_\_\_\_\_ Drink Stand

\_\_\_\_\_ Catering

\_\_\_\_\_ Commissary

\_\_\_\_\_ Meat Market

Other (explain): Fresh Fish Market

**Utensils:**

Multi-use (reusable): \_\_\_\_\_ Single-use (disposable):

**Food delivery schedule** (per week): Wednesday

Indicate any **specialized process** that will take place:

N/A \_\_\_\_\_ Curing \_\_\_\_\_ Acidification (sushi, etc.) \_\_\_\_\_ Smoking

\_\_\_\_\_ Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

Explain checked processes:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Indicate any of the following **highly susceptible populations** that will be catered to or served:

N/A \_\_\_\_\_ Nursing/Rest Home \_\_\_\_\_ Child Care Center \_\_\_\_\_ Health Care Facility

\_\_\_\_\_ Assisted Living Center \_\_\_\_\_ School with pre-school aged children or an immuno-compromised population

**Water Supply:**

Type of water supply: (check one)

- Non-public
- Community/Municipal
- Non-transient, non-community
- Transient, non-community

Is an annual water sample required of your establishment? (check one)

- Yes
- No

**Wastewater System:**

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Number of current seats: 0

Number of seats applying for: 0

**Water Heater:**

Manufacturer and Model: \_\_\_\_\_

Storage Capacity: 30 gallons

- Electric water heater: 15.0 kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate (gallons per hour at 100F rise): \_\_\_\_\_ GPH

If tankless, \_\_\_\_\_ GPM ; Number of heaters: \_\_\_\_\_

\*Water heater calculator on the Plan Review Unit web page at [www.deh.enr.state.nc.us/ehs/food/plan3.htm](http://www.deh.enr.state.nc.us/ehs/food/plan3.htm)

**HOT HOLDING**

Foods that will be held **hot** before serving: N/A

Fish will be cooked as customers order holding temp at 165 higher.

**COLD HOLDING**

Foods that will be held **cold** before serving: N/A

RAW <sup>SAFE</sup> Fish will be held 32° below.

**DRY STORAGE**

Frequency of deliveries per week: 1 Square feet shelf space:      ft<sup>2</sup>

Is a separate room designated for dry storage? Yes

**FINISH SCHEDULE**

Floor, wall and ceiling finishes (vinyl tile, acoustic tile, vinyl baseboards, FRP, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Water Proof Vinyl	Wood	Sheet Rock	Sheet Rock
Bar	N/A			
Food Storage	Sheet Rock	Wood	Sheet Rock	Sheet Rock
Dry Storage	Sheet Rock	Wood	Sheet Rock	Sheet Rock
Toilet Rooms	Sheet Rock	Wood	Sheet Rock	Sheet Rock
Garbage & Can Wash Areas	TILE	Wood	Sheet Rock	Sheet Rock
Other				
Other				

## FOOD PREPARATION FACILITIES

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? N/A

Size of sink drainboards (inches): 32

How will sinks be sanitized after use or between meat species? A cleaning solution of 1 tbsp of bleach per gallon of water

## DISHWASHING FACILITIES

### Hand Dishwashing

Number of sink compartments: 2

Size of sink compartments (inches): Length \_\_\_\_\_ Width \_\_\_\_\_ Depth \_\_\_\_\_

Length of drainboards (inches): Right \_\_\_\_\_ Left \_\_\_\_\_

Are the basins large enough to immerse your largest utensil? \_\_\_\_\_

What type of sanitizer will be used?

Chlorine  Quaternary ammonium \_\_\_\_\_ Hot water \_\_\_\_\_ Other (specify) \_\_\_\_\_

### Mechanical Dishwashing

Will a dishmachine be used? Yes \_\_\_\_\_ No

Dishmachine manufacturer and model: N/A

Hot water sanitizing? \_\_\_\_\_ or chemical sanitizing? \_\_\_\_\_

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized?

N/A Cleaned with <sup>hand</sup> soap/water mix to remove soil.  
Sanitized ~~table~~ with ~~with~~ bleach with 1 qt. water spray  
on equipment ~~rinse off~~ let air dry.

How many air drying shelves will you have? 2  
Calculate the square feet of total air drying space: 9 ft<sup>2</sup>

## HANDWASHING

Indicate number and locations of hand sinks in the establishment: 2 Hand Sinks  
1 in bath room & 1 in cooking Area.

**EMPLOYEE AREA**

Indicate location for storing employees' personal items: closet unit

**GARBAGE, REFUSE AND OTHER**

Will trash be stored in the restaurant overnight? Yes  No  If so, how will it be stored to prevent contamination? \_\_\_\_\_

Location and size of can wash facility: \_\_\_\_\_

Are hot and cold water provided as well as a threaded nozzle? Yes

Will a dumpster be provided? NO Do you have a contract with the dumpster provider for cleaning? NO

How will used grease be handled? Spiced in container carry off site

Is there a contract for grease trap cleaning? NO Yes

Are doors self-closing? Yes Fly fans provided? NO

Where will chemicals be stored? In the cleaning supply room

Where will clean linen be stored? In dry storage on shelf

Where will dirty linen be stored? In dirty linen bag in cleaning supply room

## FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

### FOOD PRODUCT Fresh Fish

Fresh fish will be delivered once a week, when fish arrives temperature will be taken + recorded in a weekly log. The fish will be taken out of the original boxes and stored in proper well insulated coolers with fresh crushed ice covering.

As customers order their fish it will be cleaned. All fish heads/guts will be grinded ~~they~~ a heavy duty disposable. If customers have not arrived to pick up their order the fish will be properly wrapped, labeled + put into the fridge until customer arrives. Fish will be clean throughout the day from 10:00am-6:30pm. It will be a clean as you go behind yourself process.

### FOOD PRODUCT Fresh Fish Cooked

Fish will only be cooked as customers call in or come by to put in their order. All orders will be take out. Thermometers will be in place for recording temperature.



Opening Operation

FOOD PRODUCT \_\_\_\_\_

Wednesday - Saturday 10:00<sup>am</sup> - 6:30 pm.

Wednesday - Saturday selling + cleaning variety of fish/seafood.

Friday + Saturday - Plate available Cook to order fish/seafood with side items offered already prepared.

Items: Maybe Cook	Hot Side Item	Cold Items Already prepared off site.
Variety Fish	French Fries	Potato Salad
<del>ET</del>	Onion Rings	Cole Slaw
	Fried Okra	
	Hush puppies	Dinner Roll

FOOD PRODUCT \_\_\_\_\_

FOOD PRODUCT \_\_\_\_\_

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE



M. A. COLVIN  
ENGINEERING  
AND  
CONSULTING INC.  
1047 Ravenhill Dr., Suite 100  
Fayetteville, North Carolina 28505  
(910)223-0052 OFFICE  
(910)223-0804 FAX

Project Name: FISH & BEYOND  
1234 MAIN STREET  
(FINAL UPFIT PLANS)  
Project Location: Lillington, N.C. 27546

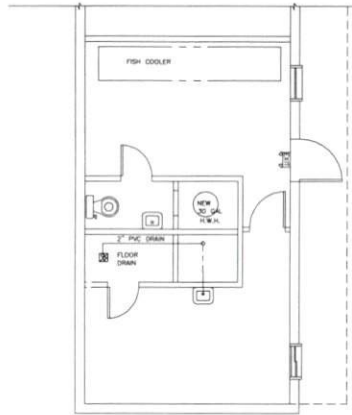
Drawing Name:  
Floor Plan



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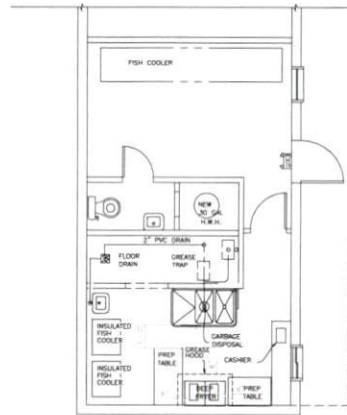
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DRAWING NO.  
DATE  
BY  
CHECKED BY

SHEET NO.  
B-1/  
L-S



EXISTING FLOOR PLAN

Scale: 1/4" = 1'-0"



PROPOSED FLOOR & LIFE SAFETY PLAN

Scale: 1/4" = 1'-0"



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8647 Remick Dr., Suite 100  
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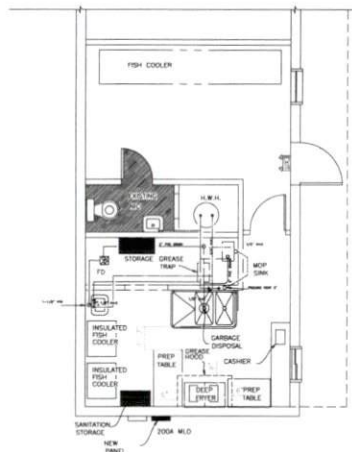
Plumbing Plan



ISSUANCE AND THE EXISTENCE OF THE PROPERTY OF THE ENGINEER  
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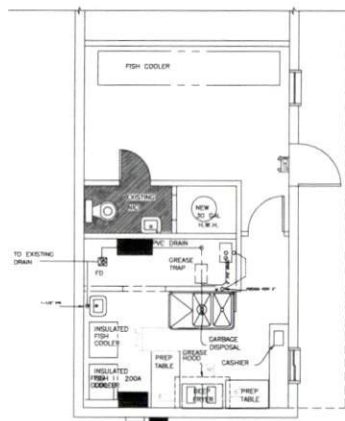
PROJECT:  
DRAWN BY: M. COLVIN  
DATE: 01/07/2020  
BY: M. COLVIN

SHEET NO:  
P-1



PLUMBING SUPPLY PLAN

Scale: 1/4" = 1'-0"



PLUMBING WASTE PLAN

Scale: 1/4" = 1'-0"







**ServSafe**  
National Restaurant Association

# ServSafe® CERTIFICATION

## NANCY CLARK

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

19093920

CERTIFICATE NUMBER

10726

EXAM FORM NUMBER

3/17/2020

DATE OF EXAMINATION

3/17/2025

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655

Sherman Brown  
Executive Vice President, National Restaurant Association Solutions



In accordance with Maritime Labour Convention 2006, Resolution ADM N 068-2013 (Regulation 3.2, Standard A3.2).

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Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or [ServSafe@restaurant.org](mailto:ServSafe@restaurant.org).